

**CPC****COOPERATIVE PATENT CLASSIFICATION****A23J****PROTEIN COMPOSITIONS FOR FOODSTUFFS****WORKING-UP PROTEINS FOR FOODSTUFFS**

**PHOSPHATIDE COMPOSITIONS FOR FOODSTUFFS** (fodder [A23K](#) ;  
protein compositions or phosphatide compositions for pharmaceuticals [A61K](#) ;  
phosphatides per se [C07F 9/10](#); proteins per se [C07K](#) )

**Guide heading:****A23J 1/00****Obtaining protein compositions for foodstuffs**

**Bulk opening of eggs and separation of yolks from whites** (preparation of glue [C09H](#) )

- A23J 1/001 . {from waste materials, e.g. kitchen waste }
- A23J 1/002 . . {from animal waste materials ([A23J 1/10](#) takes precedence) }
- A23J 1/003 . . {from animal excrements, e.g. poultry manure }
- A23J 1/004 . . {from waste products of dairy plant (whey [A23J 1/20](#)) }
- A23J 1/005 . . {from vegetable waste materials }
- A23J 1/006 . {from vegetable materials ([A23J 1/005](#), [A23J 1/12](#) and [A23J 1/14](#) take precedence) }
- A23J 1/007 . . {from leafy vegetables, e.g. alfalfa, clover, grass }
- A23J 1/008 . {from micro-organisms ([A23J 1/18](#) takes precedence) }
- A23J 1/009 . {from unicellular algae (seaweed [A23J 1/006](#)) }
- A23J 1/02 . from meat
- A23J 1/04 . from fish or other sea animals (for animal feeding-stuff [A23K 1/10](#))
- A23J 1/06 . from blood (for animal feeding-stuff [A23K 1/04](#); plastic materials from blood [C08H 1/00](#))
- A23J 1/08 . from eggs
- A23J 1/09 . . separating yolks from whites
- A23J 1/10 . from hair, feathers, horn, skins, leather, bones, or the like
- A23J 1/12 . from cereals, wheat, bran, or molasses
- A23J 1/125 . . {by treatment involving enzymes or micro-organisms (enzymatic hydrolysis of proteins [A23J 3/34](#)) }
- A23J 1/14 . from leguminous or other vegetable seeds  
from press-cake or oil-bearing seeds
- A23J 1/142 . . {by extracting with organic solvents }
- A23J 1/144 . . . {Desolventization }

- A23J 1/146 . . {by using wave energy or electric current }
- A23J 1/148 . . {by treatment involving enzymes or micro-organisms (enzymatic hydrolysis of proteins [A23J 3/34](#)) }
- A23J 1/16 . from waste water of starch-manufacturing plant or like wastes
- A23J 1/18 . from yeasts
- A23J 1/20 . from milk, e.g. casein (curds or cheese [A23C](#) )  
from whey
- A23J 1/202 . . {Casein or caseinates }
- A23J 1/205 . . {from whey, e.g. lactalbumine }
- A23J 1/207 . . {Co-precipitates of casein and lactalbumine }
- A23J 1/22 . . Drying casein

### **A23J 3/00 Working-up of proteins for foodstuffs**

#### **NOTE**

In groups [A23J 3/04](#) to [A23J 3/20](#), in the absence of an indication to the contrary, classification is made in the last appropriate place

- A23J 3/04 . Animal proteins
- A23J 3/06 . . Gelatine
- A23J 3/08 . . Dairy proteins
- A23J 3/10 . . . Casein (drying casein [A23J 1/22](#))
- A23J 3/12 . . from blood
- A23J 3/14 . Vegetable proteins
- A23J 3/16 . . from soybean
- A23J 3/18 . . from wheat
- A23J 3/20 . Proteins from micro-organisms or unicellular algae
- A23J 3/22 . by texturising

#### **NOTE**

Subject matter classified in groups [A23J 3/22](#) to [A23J 3/28](#) is also classified in groups [A23J 3/02](#) to [A23J 3/20](#), if the nature of the protein is of interest {except if subgroups [A23J 3/22](#) to [A23J 3/28](#) already provide for this subject matter }

- A23J 3/222 . . {Texturising casein }
- A23J 3/225 . . {Texturised simulated foods with high protein content (synthetic caviar see [A23L 1/3285](#)) }
- A23J 3/227 . . . {Meat-like textured foods (meat extenders [A23L 1/31](#)) }
- A23J 3/24 . . using freezing
- A23J 3/245 . . . {Texturising casein using freezing }

- A23J 3/26           . .     using extrusion or expansion
- A23J 3/265       . . .     {Texturising casein using extrusion or expansion }
- A23J 3/28       . .     using coagulation from or in a bath, e.g. spun fibres
- A23J 3/285       . . .     {Texturising casein using coagulation from or in a bath }
- A23J 3/30       .     by hydrolysis

#### **NOTE**

Subject matter classified in groups [A23J 3/30](#) to [A23J 3/34](#) is also classified in groups [A23J 3/04](#) to [A23J 3/20](#), if the nature of the protein is of interest {except if subgroups of [A23J 3/30](#) to [A23J 3/34](#) already provide for this subject matter }

- A23J 3/32           . .     using chemical agents
- A23J 3/325       . . .     {of casein }
- A23J 3/34       . . .     using enzymes
- A23J 3/341       . . . .    {of animal proteins }
- A23J 3/342       . . . . . {of collagen; of gelatin }
- A23J 3/343       . . . . . {of dairy proteins }
- A23J 3/344       . . . . . {of casein }
- A23J 3/345       . . . . . {of blood proteins }
- A23J 3/346       . . . .    {of vegetable proteins }
- A23J 3/347       . . . .    {of proteins from microorganisms or unicellular algae }
- A23J 3/348       . . . .    {of proteins obtained from waste materials ([A23J 3/341](#), [A23J 3/346](#) take precedence) }

**A23J 7/00           Phosphatide compositions for foodstuffs, e.g. lecithin**